



Christmas Sets the Pace for Sport and Winter Clothes



Notes About the Very Latest, Gayest Skating Suits—Descriptions of the Modish Sport Scarfs and Caps—A Charming Skating Cap That May Be Homemade Without Looking It—Other Cozy Knitted Specialties to Keep Jack Frost at Bay



ANY one who knows a tune when he hears it, can onestep, but in skating there is fool proof degree. One skates well or one skates badly, and to skate well demands self sacrifice, for which the onestep does not call. As for finished skating, fancy skating—well, the tango is child's play compared to it. At worst, even in the most intricate features of a dance, one can but be ungainly.

Luckily the modes of the moment lend themselves very well to skating costumes. The high collars, the swinging skirts, the quantities of fur, the Russian suggestion in so many models—all these are ideal for the purpose, and the velvets, velveteens and soft wools in lovely colorings are adaptable.

Colors will in many cases be rather brilliant, but so far there is little that is startling in color. A few very effective amber and sulphur cloths, velvet trimmed, are shown as skating costumes, but they might quite as well be labeled street costumes.

The sport scarfs and their caps, which may be the regulation toboggan style, or those lopsided, like a breakfast bun, are having a great vogue. They come in the gladdest colors—vivid magenta, cerise, old rose, kelly green, turquoise, burnt orange, purple and scarlet. The silk ones come in longitudinal stripes and look much like huge peppermint sticks. Some are luxuriantly fringed, like our illustration, and in their riot of colors give a gay dash to dark street suits or motorcoats. These scarfs singly cost from \$1.50 to \$2, and the Angora sets of two pieces, like our second illustration, at the very best shops cost only \$2. The beauty of our third skating cap is that ingenious mothers can make it either of velvet or a bit of broadcloth symmetrically shirred. A band of white fox, beaver or, for small children, elderdown, with its accompanying tuft atop, gives the jauntiest finish. These velvet caps are secured on the head by velvet ribbon strings that tie under the chin.



Christmas Cakes for the Children

MADEIRA CAKE.—Beat six ounces of butter with a quarter of a pound of powdered sugar well with the hand till it becomes smooth as cream, then beat up three eggs in a teaspoonful of milk and weigh out ten cups of flour. Add the flour to the butter and sugar by degrees, mixing it all up together with the hand. When it becomes rather stiff begin to add the milk and eggs, a little at a time. When all the ingredients are used flavor with a few drops of vanilla or lemon, whichever is preferred, and at the last add a teaspoonful of baking powder. Put the mixture into a well buttered and papered tin and bake in a moderate oven from one hour to one hour and a half. Success in making this cake depends upon mixing it well.

Snowdrop Cake.—Beat three eggs well, using the lightest colored yolks; add a little cream or milk and flavoring to taste. Rub four ounces of butter into half a pound of flour, stir in four ounces of sugar, mix by adding the eggs and milk and stirring thoroughly, but lightly, then scatter in a teaspoonful of baking powder. Turn the mixture into a greased cake tin, put into a hot oven, reduce the heat after a little while and let the cake bake gradually. When cold coat with sugar icing, inserting a few snowdrops at intervals just before serving.

Good Cake Without Eggs.—Beat four level-teaspoonfuls of butter to a cream, add one and a half cupsful of sugar, when well mixed add one cupful of milk, alternating with two cupsful of flour; beat thoroughly, add a pinch of salt, two level-teaspoonfuls of baking powder and one teaspoonful of flavoring. Turn into a buttered cake pan and bake in a moderate oven twenty minutes.

Chocolate Cookies.—Beat to a cream one cupful of butter and two cupsful of sugar. Add to these four well beaten eggs, a half cake of chocolate, melted or grated, a teaspoonful of vanilla, a half teaspoonful of soda and flour enough to roll thin. Roll out and cut in fanciful shapes and bake in a quick oven.

Simple Sponge Cake.—Beat the yolks of three eggs and one and a half cupsful of granulated sugar, one table-spoonful of lemon juice, half a cupful of water. Sift in two cupsful of sifted flour, then add the whites of the eggs, beaten stiff, and two level-teaspoonfuls of baking powder. Line long, shallow pans with paper, turn in the mixture and bake in a moderate oven forty-five minutes.

Latest Skating Costume of Leather



THE CHEF SPEAKS

MENU I.
Blue Point.
Chicken and Leeks.
Olives. Radishes. Salted Almonds.
Terrapin, Maryland.
Fresh Goose Livers, Talleysrand.
Braised Capon au Supreme.
New Asparagus Tips in Cream.
Sorbet Fine Champagne.
Roasted Woodcock on Toast.
Endives Sauté.
Oranges Portugaise.
Fruits. Cakes. Coffee.

MENU II.
Santa Claus Melon.
Stuffed with Fresh Guava and Mangoes.
Blue Point.
Grapefruit Dressing.
Bisque of Alligator Peas and Scallops.
Deviled Mussels. Oyster Crabs en Panier.
Cherry Tomatoes Vert.
Spring Lamb Chops, Stuffed a la Zarina.
New Potatoes a la Boheme.
Frozen Mandarin Juice au Naturel.
Roast Goose, Shaker Apple Sauce.
Celery Knobs. Field and Walnut Salad.
Persimmon Ice, Fresh Raspberry Sauce.
Nutmegger Pfeffer Nuss.
Cafe Persa.

MENU III.
Astrakhan Caviar a la Astor.
Little Neck.
Clear Green Turtle a la Fine Champagne.
Hors d'Oeuvres Variees.
Filets of Striped Bass a la Marguery.
Ris de Veau Piques Glaces aux Champignons Fraies.
Terrapin a la Baltimore.
Sorbet au Champagne.
Roast Canvasback Duck.
Sauté Moderne.
Plum Pudding Glace.
Petits Fours. Fruit Assortie.
Promage. Cafe Noir.

English Plum Pudding

MIX two pounds of seeded raisins, a pound of currants, washed and dried; a pound of suet, chopped fine; a pound of dark brown sugar, quarter pound of citron and quarter pound of lemon peel cut in thin strips, pound of chopped blanched almonds, pound of fine chopped fine; flour the fruit thoroughly; an ounce of ground allspice, a teaspoonful cinnamon, a teaspoonful nutmeg, a tablespoonful of cloves, a teaspoonful salt, seven eggs well beaten, a wineglassful of wine, a wineglassful of brandy, a quart of water and enough flour to make a stiff batter. Pour mixture into cloth bags previously scalded and dredged with flour. Tie firmly, leaving room for the pudding to swell. Boil five hours. This quantity will make two good sized puddings.

For those who do not object the pudding is improved and produces a pleasing effect when served after the old English custom. Sprinkle the pudding with a tablespoonful of granulated sugar and place on a platter. Pour over this a quarter of a cupful of brandy. Set the brandy ablaze with a lighted toothpick. Place on dining table and allow to burn for several minutes. Serve with hot brandy sauce.

What to Give the Boy

THE mistake lies at the very outset in thinking that boys want something entirely different from the rest of the world. They don't want a set of china, certainly, nor a pair of bracelets, but many things that occur readily to an intending giver to be bestowed upon their sisters would delight them.

One boy rejoiced for months over a Christmas gift of flowering bulbs, which he tended with patient care, finding ample reward in watching their growth from the moment the tiny shoots appeared. Another boy was so delighted with a pair of fresh curtains in his rather shabby room and has shown such interest and admiration for a brass bedstead that has lately been put in his sister's room that Santa

Claus has been instructed to bring him a duplicate. Boys like pretty things oftener than they get them. And they try in their blundering, cubbish way to live up to them.

"Say, mother," whispered a boy in her ear once, "I want a ring with a bloodstone in it. Will you get me one?"

"On that hand?" laughed the mother, significantly tapping the one which rested on the arm of her chair as he leaned over her shoulder.

The boy laughed, too, and drew it away a little shamefacedly.

"Oh, I'd keep 'em clean," he said, "if I had a ring."

The next holiday the coveted ring was forthcoming, and the heaven of that ring was soon visible all over his toilet.

Delectable Christmas Simplicities



HERE are Christmas hints for her of nimble fingers. Ivory rings strung together on holly berry ribbon with darning articles—scissors, bodkin, an ivory gourd and a needle holder attached—make a handy gift for the traveler.

The cube that looks so much like

crackers tied up with pink ribbon is really a box pin cushion of pink satin, set with convenient sizes of the ever vanishing pin. The engaging "twin" cushion of chin-chin affords baby blue satin as raiment for its chubby dolls, which peer through soft folds with their eyes on a pin.

In Toyland

IT'S gala time in Toyland. All the dolls are in holiday attire, and mechanical toys are buzzing merrily. Of course there are novelties, plenty of them, as gifts for the little folks. There are lovely Angora lambs, felt storks with peewee wings and, best of all, pink plush pigs on wheels.

There are character dolls galore, especially of the picturesque French variety, with gay colored silk clothing. There are very serviceable leather dolls, not much as to shape, but very valuable as to safety first principles, for they are glazed with a waterproof and fireproof preparation.

Wooden garages come in all sizes for the numerous motorists, from the delivery wagon to the luxurious limousine. Of course there are plenty of dreadnoughts and aeroplanes.

Wooden toys highly glazed and brightly painted are a novelty. A whole village may be constructed from wooden blocks in the shape of trees. A "pick-me-up" workbasket for the little sewer is a novelty in fancy basketry. There is also a deep pink lined workbasket, which acts as a cradle for a small doll, part of whose wardrobe is all ready to be put on by the little mother.

What do you think of a picture book part of which is written and pictured right side up from the front of the book like any ordinary book, but half of which is upside down unless you begin from the back to read? It doesn't really matter, you see, where you begin, back or front. How sensible!

Holiday Logic

WHEN the time comes to prepare the Christmas dinner these notes will prove helpful:

Invitations—time of dinner.
The guests.
How to seat them and how to serve them.
The menu.
The table decorations.
Place cards, toasts, etc.
What plates to use for each course.
What other plates, dishes, etc., for the food.
How the food should be dressed.
What tablecloth, napkins, centerpiece, etc.
Have everything handy.
When to clean silver and get things ready.
The instructions to the maid.
Odds and ends when to be attended.
Last things to see to and tell husband to do.

BEHOLD THE ULTRA SKATING COSTUME

FLARED and furred, this novelty of the skating season promises to create a furore, since it has both durability and style. Cut of plum colored glazed leather at a length comfortable for skating, with a yoked, belted and flared coat set off by a chin-chin collar and a chunky little muff, with twelve inch high boots and a debonaire little leather turban, this suit speaks the last word of smartness. This glazed leather is also used for jaunty little box coats suitable for walking.